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<p>(54) Title: SUCRALOSE COMPOSITIONS</p> <p>(57) Abstract</p> <p>Synergy is obtained by combining sucralose and a saccharide sweetener selected from fructose, glucose, maltose and gluco-oligosaccharides, and mixtures thereof, and sugar alcohols.</p>		

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SUCRALOSE COMPOSITIONS

This invention relates to compositions of the high intensity sweetener sucralose with saccharide sweeteners, the compositions exhibiting synergy.

Sucralose, 4,1',6'-trichloro-4,1',6'-trideoxy-galactosucrose, is a high intensity sweetener disclosed in British Patent No. 1543167. Sucralose is known to provide marked synergy to compositions also containing certain other high intensity sweeteners having an accompanying bitter taste, in particular saccharin, acesulfame-K and stevioside (GB 2098848B; US 4,495,170) and to compositions containing cyclamate (GB 2154850B). No significant synergy is found in compositions containing sucralose and aspartame, although the quality of sweetness is improved (GB 2153651B). Furthermore, no synergy is found in combinations of sucralose and sucrose.

From these findings, it might be concluded that synergy between sucralose and other sweeteners is rather specific. However, we have now found that sucralose also exhibits synergy with certain saccharides, in some cases to a considerable degree.

The saccharides in question are fructose, glucose, maltose and other gluco-oligosaccharides, and mixtures of these components such as invert sugar, high fructose corn syrups, and starch-derived glucose syrups, and sugar alcohols, especially monosaccharide sugar alcohols such as xylitol, sorbitol and mannitol.

The scale of synergy is surprisingly high considering that with sucrose there is no significant synergy at all. Thus, pure fructose can be potentiated with a synergy (i.e. increased sweetening power) of about 33%. With invert sugar (i.e. glucose + fructose, 1:1) the synergy is about 21%, while with high fructose corn syrup (42% fructose, dry solids basis), the synergy is about 11%.

According to the present invention there is provided a sweetening composition comprising sucralose and a saccharide sweetener selected from fructose, glucose, maltose and other gluco-oligosaccharides and mixtures thereof, and sugar alcohols, the relative sweetness contribution provided by the sucralose and the saccharide sweetener being from 4:1 to 1:4.

According to a further feature of the present invention there is provided a method of sweetening an

oral composition comprising incorporating therein sucralose and a saccharide sweetener selected from fructose, glucose, maltose and gluco-oligosaccharides and mixtures thereof, and sugar alcohols, such that the relative sweetness combination provided by the sucralose and the saccharide sweetener is from 5:1 to 1:5, and preferably from 3:1 to 1:3, most preferably about 1:1. By term 'oral composition' we mean any substance intended to be taken into the mouth. The term includes ingestible compositions such as foodstuffs, medicaments, confectionery, beverages etc. and also non-ingested materials such as mouthwashes and toothpaste.

According to a further feature of this invention there is provided an oral composition sweetened with a sweetening composition as defined above. Examples of such compositions include, in particular, soft drinks (cola, carbonated fruit drinks etc), confectionery, baked goods and dietetic foods (containing sorbitol).

The synergy levels quoted above are the increased sweetening power per unit weight obtained for the composition as a percentage of the expected degree of sweetening power (i.e. the sum of the sweetening power theoretically provided by each of the sweeteners). An alternative and more useful measure of synergy is the percentage saving, that is to say the difference between

the amount actually needed to obtain a certain degree of sweetness and the theoretical amount needed expressed as a percentage of the theoretical amount needed. On this basis the saving with fructose is about 25% and with invert sugar is about 18%.

The synergy of sucralose with fructose and with fructose-glucose mixtures is particularly useful in the formulation of soft drinks where fructose is a highly desirable sweetener on account of its flavour and mouthfeel properties. Combinations with sucralose enable the calorie level to be markedly reduced and the synergy enables the amount of fructose and sucralose to be reduced below the expected levels.

In general, the synergy between sucralose and the saccharide or saccharide mixture will extend over a range of sucralose to saccharides providing a relative sweetness contribution of 4:1 to 1:4. In plain water this sweetness contribution range relates for fructose to a weight ratio of 1:140 to 1:2300. However, in foods and beverages other components influence the expression of sweetness, particularly in the case of sucralose itself. Thus, for example, although in water a solution of 0.00842% sucralose is equisweet with 5% sucrose, in a typical cola formulation a concentration of 0.012% sucralose is required for the same degree of sweetness.

This means that the weight ratio for a 50:50 sweetness contribution for the two sweeteners will vary from the value in water, depending on the nature of the foodstuff or beverage. Typical ratios are as follows:

(50/50 sweet- ness)	<u>Ratio by weight</u>			
	water 5% sucrose equiv.	cola or lemonade 10% sucrose equiv.	instant lemon tea 3.5% sucrose equiv.	strawberry milk drink 2.5% sucrose equiv.
(a)	1:576	1:390	1:384	1:439
(b)	1:693	-	-	-

(a) = sucralose:fructose

(b) = sucralose:fructose + dextrose monohydrate

The following examples illustrate the invention:

Example 1

Measurement of synergy

Synergy was measured by determining the concentration of each sweetener or sweetener combination having the same degree of sweetness as sucrose at a given concentration i.e. the equisweet point.

The materials used were as follows:

Sucrose	- Tate & Lyle granulated
Fructose	- Fructofinn, Finn Sugar Co.
Glucose	- Dextrose Monohydrate (DMH) Koch Light Ltd
High Fructose Corn Syrup	- 42% High Fructose Corn Syrup (HFCS), Isosweet 351, Tunnel Refinery
Glucose Syrup	- 42 DE acid converted glucose syrup, Globe 01132, CPC
Invert	- Fructofinn/D-glucose (Fisons A.R.) 50/50 w/w
Sucralose	- Tate & Lyle Speciality Sweeteners.
Xylitol	- F.R. Benson and Partners
Mannitol	- Zimmerman Hobbs
Sorbitol	- Chemical Exchange

All sweeteners were prepared as solutions in tap water (pH 8 ± 1) and served at a temperature of approximately 20°C. All concentrations are expressed as % (w/v).

The standard was a 5% solution of sucrose (Tate & Lyle granulated sugar in Reading tap water, pH about 8.0). The concentrations of sucralose, fructose, invert sugar, glucose, high fructose corn syrup, glucose syrup, xylitol, mannitol, sorbitol and sucrose which were equisweet to the standard sucrose solution were measured by taste panels using the constant stimulus paired comparison method (Amerine, Pangborn & Roessler, "Principles of Sensory Evaluation of Food", Academic Press New York).

A series of five or more concentrations of

increasing intensity were prepared for each sweetener so that the mid-concentration was approximately the same sweetness as the sucrose control. Coded samples were presented in pairs to panellists, one of the pair being one of the test solutions and the other the sucrose control. Order of presentation of the pairs was randomised and within each pair half the panellists received the standard sucrose first, half the test solution first. Panellists were asked to choose the sweeter sample. "No difference" replies were allocated half to the sucrose control, half to the test sample.

Between sample pairs a one minute rest period was enforced. Panellists were instructed to rinse with water between pairs. The % panellists choosing the test sweetener level as sweeter than the sucrose standard was plotted against the % sweetener concentration. The results were subjected to probit analysis and for each solution the test concentration was calculated at which 50% of the responses would indicate the test sweetener to be sweeter than the sucrose standard: this is taken as the equisweet point or sucrose equivalent value (SEV).

The results were as follows:

Sucralose	0.00842%
Fructose	4.85%
50:50 Fructose:glucose* (artificial invert sugar)	5.84%
Glucose (dextrose monohydrate)	9.67%
High Fructose Corn Syrup (HFCS)	8.87%
Glucose Syrup (19% dextrose, 15% maltose 66% oligosaccharides, d.s.b.)	25.26%
Xylitol	5.69%
Mannitol	9.66%
Sorbitol	9.5%

* 50:50 by weight Fructofin (regd) and dextrose monohydrate.

To determine the synergy of combinations of sucralose and the other sweeteners, compositions were mixed which contained a theoretical 5% SEV (based on the SEVs listed above) with an equal sweetness contribution from each sweetener. Thus, since the 5% SEV for sucralose was 0.00842% and the SEV for fructose was 4.85%, a theoretical 50:50 sweetness contribution mixture with a % SEV would contain 0.00421% sucralose and 2.425% fructose, i.e. a weight ratio of 1 to 576. This mixture was then dissolved at various

concentrations and tested in the same way as described above to obtain a 5% SEV for each mixture.

The percentage saving over the theoretical amount required can then be calculated as

$$\frac{A-B}{A} \times 100$$

or alternatively the percentage increase in sweetening power can be calculated

$$\frac{A-B}{B} \times 100$$

where A is the concentration of one component in the blend required theoretically and B is the concentration of that component of the blend found experimentally to be necessary.

On this basis the following values were obtained for 50/50 sweetness contributions from:

1. Sucralose/fructose

SEV = 0.00316% sucralose + 1.818% fructose

saving = 25%

2. Sucralose/sucrose

$$\text{SEV} = 0.00415\% \text{ sucralose} + 2.467\% \text{ sucrose}$$
$$\text{saving} = 1.33\%$$

3. Sucralose/invert sugar

$$\text{SEV} = 0.0035\% \text{ sucralose} + 2.406\% \text{ invert sugar}$$
$$\text{saving} = 17.6\%.$$

4. Sucralose/dextrose monohydrate

$$\text{SEV} = 0.0036\% \text{ sucralose} + 4.18\% \text{ DMH}$$
$$\text{saving} = 13.5\%$$

5. Sucralose/HFCS

$$\text{SEV} = 0.00375\% \text{ sucralose} + 3.95\% \text{ HFCS}$$
$$\text{saving} = 10.7\%$$

6. Sucralose/glucose syrup

$$\text{SEV} = 0.00328\% \text{ sucralose} + 9.84\% \text{ glucose syrup}$$
$$\text{saving} = 22\%$$

7. Sucralose/xylitol

$$\text{SEV} = 0.0038\% \text{ sucralose} + 2.57\% \text{ xylitol}$$
$$\text{saving} = 9.7\%$$

8. Sucralose/mannitol

$$\text{SEV} = 0.0038\% \text{ sucralose} + 4.37\% \text{ mannitol}$$
$$\text{saving} = 9.5\%$$

9. Sucralose/sorbitol

SEV = 0.00367% sucralose + 4.14% sorbitol

saving = 12.8%

Summary of results

Sweetening Composition (weight ratio)	% saving	% increase in sweetening power *
Sucralose/fructose (1:576)	25	33
Sucralose/dmh (1:1148)	14	16
Sucralose/invert (1:693)	18	21
Sucralose/HFCS (1:1053)	11	12
Sucralose/glucose syrup (1:3000)	22	28
Sucralose/sucrose (1:594)	1	1
Sucralose/xylitol (1:671)	10	11
Sucralose/mannitol (1:1147)	10	11
Sucralose/sorbitol (1:1128)	13	15

* i.e. Sweetening power per unit weight of composition
for an SEV at 5% sucrose.

Example 2

Measurement of synergy in a model soft drink formulation
sweetened to the equivalent of 9.5% sucrose

Equisweet concentrations (g sweetener/100 ml) to a standard 10% invert sugar solution (sweetness equivalent to 9.5% sucrose) in 0.12% hydrated citric acid solution (pH 3.0) were measured as described in Example 1.

For these tests the carbohydrate sweetener concentration was fixed at 4.5% solids and the concentration of sucralose required to give total sweetness equivalent to the standard was determined experimentally for each combination.

Synergy between the sweeteners was measured as follows:

Synergy between sweeteners is quantified in the following way for two sweeteners A and B which are used in a blend:

	g/100 mls
Concentration of sweetener A (used alone) required to provide sweetness of standard	a
Concentration of sweetener B (used alone) to providesweetness of standard	b
Concentration of sweeteners used in the blend to provide sweetness of standard	a'+b'
Sweetness contribution in blend from sweetener A	$\frac{a'}{a} \times 100 = A'\%$
Sweetness contribution in blend from sweetener B	$\frac{b'}{b} \times 100 = B'\%$
% saving (Synergy) = 100-(A'+B')	

Materials

Sweetener	Supplier
Fructose	Geest (Fructofinn)
Glucose, DMH	Tunnel
Isosweet 45% HFCS	Tunnel
Flosweet Glucose Syrup	CPC
Globe Glucose Syrup	CPC
Invert Syrup N2104	Tunnel

*A	B	C	D	E	F	G	H
Sucrose	9.54	47.17	0.0202	0.01024	50.69	2	48:52
Fructose	7.73	58.21	0.0202	0.00470	23.27	19	71:29
Glucose	15.86	28.37	0.0202	0.01258	62.28	9	32:68
HFCS	10.83	41.55	0.0202	0.00721	35.69	23	54:46
Invert							
Syrup	10.09	44.60	0.0202	0.0073	36.14	19	55:45
Flosweet	35.40	12.71	0.0202	0.0123	60.89	26	17:83
Globe	28.78	15.64	0.0202	0.0155	76.63	8	17:83

*Footnote:

- A = Saccharide Sweetener
- B = Concentration Saccharide Sweetener (solids) when no Sucralose present g/100mls
- C = Sweetness from 4.5% Saccharide Sweetener when used with Sucralose %
- D = Concentration Sucralose when no Saccharide Sweetener g/100mls
- E = Concentration Sucralose with 4.5% Saccharide Sweetener g/100mls
- F = Sweetness from Sucralose when used with Saccharide Sweetener
- G = Sweetness Saving (Synergy) %
- H = Approximate Sweetness Contribution Saccharide Sweetener Sucralose

Example 3 Cola Sweetened to equivalent of 10% sucrose

Sodium benzoate solution (10% w/v)	0.154%
Phosphoric acid (88%)	0.015%
Cola base 17.40. 1114*	0.449%
Cola Flavour 15.01.6930*	0.016%
Sucralose	0.009%
Fructose	3.510%
Carbonated water	95.847%

* IFF (Great Britain) Ltd

Example 4 Carbonated Lemonade sweetened to equivalent of 10% sucrose

Sodium benzoate solution (10% w/v)	0.192%
Anhydrous citric acid	0.240%
Lemon flavour DA 05856*	0.096%
Sucralose	0.009%
Fructose	3.510%
Carbonated water	95.953%

* Naarden International

Example 5 Instant Lemon Tea sweetened to equivalent of
3.5% sucrose

Maltodextrin 20 DE	22.13%
Cold soluble instant tea - 932*	9.48%
Malic Acid	6.02%
Flavour - Lemon 9/790918**	0.79%
Sucralose	0.16%
Fructose	61.42%

* Batchelor's Catering Services

** Dragoco Ltd

Mix and pack in 20 g sachet. Dissolve sachet in 1 litre water.

Example 6 - Ready to drink strawberry flavoured milk
sweetened to equivalent of 2.5% sucrose

Ready to Drink Strawberry Milk

Skimmed milk	98.818%
Emulsifier - Reçodan CM*	.200%
Colour - Ponceau 4R (E124)	.002%
Flavour - Strawberry E4468L**	.100%
Sucralose	.002%

Fructose

.878%

(each of sucralose and fructose contributes 1.25% sucrose equivalent).

* Grinstead Products Ltd

** Fries and Fries Ltd

Example 7 - Sweetener Composition

A sweetening composition is prepared by mixing 1.26g sucralose and 727 g fructose. The resulting mixture has a sweetening power equivalent to that of 2 kg sucrose.. This degree of sweetness (provided in a 50:50 share by the two components) would theoretically be provided by 1.68 g sucralose plus 970g fructose, a saving of 25%.

Example 8 - Lemonade sweetened to the equivalent of 9.5% sucrose

	<u>Fructose</u> %	<u>HFCS</u>	<u>Globe</u> <u>Syrup</u>	<u>Invert</u> <u>Syrup</u>
Sodium benzoate solution (10% w.v)	0.192	0.192	0.192	0.192
Anhydrous citric acid	0.240	0.240	0.240	0.240
Lemon flavour DA 05856*	0.096	0.096	0.096	0.096
Sucralose	0.0047	0.0072	0.0155	0.0073
Fructose	4.5	-	-	-
HFC Syrup	-	6.3+	-	-

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Globe Syrup	-	-	5.6+	-
Invert (glucose/ fructose)	-	-	-	4.5
Carbonated water	94.9673	93.1648	93.8565	94.9647
Synergy as saving:	19%	23%	8%	19%

* Naarden International

+ 4.5% solids

Example 9 - Chewing GumIngredient (% by weight)

Sucralose		0.047	0.047	0.046
Xylitol	71	32.000	-	-
Mannitol	-	-	54.200	-
Sorbitol	-	-	-	50.800
Gum base	24	57.400	38.400	41.300
Glycerol	4	9.553	6.353	6.854
Flavour	1	1.000	1.000	1.000

Synergy as

saving:	(Control)	10%	10%	13%
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Heat gum base to 66°C in a mixer, add glycerol, mix for 5 minutes, add xylitol etc + sucralose and continue mixing for 5 minutes. Cool to 4.5°C and add flavour. Form into sheets cut into sticks and wrap.

Example 10 - Peppermint tablet

	<u>Sorbitol</u>	<u>Mannitol</u>	<u>Xylitol</u>
	% w/w	% w/w	%w/w
Sucralose	0.01	0.01	0.005
Sorbitol ¹	98.19	-	-
Mannitol ¹	-	98.19	-
Xylitol ¹	-	-	98.195
Magnesium			
Stearate ²	1.00	1.00	1.00
Peppermint Durarome ³			
- sugar free 386292	0.80	0.80	0.80

1. Roquette (UK) Ltd
2. Croxton & Garry Ltd, U.K
3. Semmons Taylor Ingredients, U.K.

Example 11 - Cherry dry mix beverage

Each portion (sachet) contains enough to make 100 ml
drink

<u>All amounts in grams</u>	<u>Fructose</u>	<u>DMH</u>	<u>Sorbitol</u>
Anydrous citric acid	0.18	0.18	0.18
Maltodextrin (20 DE)	0.11	0.11	0.11
CMC P20P	0.033	0.033	0.033
Cherry Flavour E34955D	0.02698	0.02698	0.02698
FD & C Red No.4 (colouring)	0.0062	0.0062	0.0062
Sucralose	0.0045	0.0050	0.0052
Fructose	3.0	-	-
Dextrose monohydrate(DMH)	-	6.88	-
Sorbitol	-	-	6.96
Synergy as saving	25%	14%	13%

CLAIMS:

1. A sweetening composition comprising sucralose and a saccharide sweetener selected from the group consisting of fructose, glucose, maltose and other gluco-oligosaccharides and mixtures thereof, and sugar alcohols, the relative sweetness contribution provided by the sucralose and the saccharide sweetener being from 5:1 to 1:5.
2. A sweetening composition according to Claim 1, in which the said relative sweetness contribution is from 3:1 to 1:3.
3. A sweetening composition according to Claim 2, in which the said relative sweetness contribution is about 1:1.
4. A method of sweetening an oral composition comprising incorporating therein sucralose and a saccharide sweetener selected from the group consisting of fructose, glucose, maltose and other gluco-oligosaccharides and mixtures thereof, and sugar alcohols, such that the relative sweetness contribution provided by the sucralose and the saccharide sweetener is from 5:1 to 1:5.

5. A method according to Claim 4, in which the said relative sweetness contribution is from 3:1 to 1:3.

6. A method according to Claim 5, in which the said relative sweetness contribution is about 1:1.

7. A method according to any of Claims 4 - 6 wherein the oral composition is a beverage.

8. A method according to any of Claims 4 - 7 wherein the saccharide comprises fructose.

9. A method according to any of Claims 4 - 7 wherein the saccharide comprises invert sugar, high fructose corn syrup, or glucose syrup.

10. A method according to any of Claims 4 - 7 wherein the saccharide comprises xylitol, mannitol or sorbitol.

11. An oral composition sweetened with a sweetening composition according to any of Claims 1 - 3.

12. An oral composition sweetened by a method according to any of claims 4 to 10.

13. An oral composition according to claim 11 or claim 12 in the form of a beverage.

INTERNATIONAL SEARCH REPORT

International Application No **PCT/GB 88/00838**

I. CLASSIFICATION OF SUBJECT MATTER (If several classification symbols apply, indicate all) ⁶ According to International Patent Classification (IPC) or to both National Classification and IPC IPC ⁴ : A 23 L 1/236; A 23 L 2/26											
II. FIELDS SEARCHED <div style="text-align: right; font-size: small;">Minimum Documentation Searched ⁷</div> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%; border: none;">Classification System</td> <td style="border: none;">Classification Symbols</td> </tr> <tr> <td style="border: none; vertical-align: top;">IPC⁴</td> <td style="border: none; vertical-align: top;">A 23 L 1/00; A 23 L 2/00</td> </tr> </table> <div style="text-align: center; font-size: x-small; margin-top: 5px;">Documentation Searched other than Minimum Documentation to the Extent that such Documents are included in the Fields Searched ⁸</div>			Classification System	Classification Symbols	IPC ⁴	A 23 L 1/00; A 23 L 2/00					
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III. DOCUMENTS CONSIDERED TO BE RELEVANT ⁹ <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%; font-size: x-small;">Category ¹⁰</th> <th style="width: 70%; font-size: x-small;">Citation of Document, ¹¹ with indication, where appropriate, of the relevant passages ¹²</th> <th style="width: 20%; font-size: x-small;">Relevant to Claim No. ¹³</th> </tr> </thead> <tbody> <tr> <td style="text-align: center; vertical-align: top;">A</td> <td style="vertical-align: top;">EP, A1, 0103479 (TATE & LYLE PUBLIC LTD CO.) 21 March 1984 see page 4, lines 6-16; pages 23,24, example 10 <div style="text-align: center;">--</div></td> <td style="vertical-align: top; text-align: center;">1,12,13</td> </tr> <tr> <td style="text-align: center; vertical-align: top;">A</td> <td style="vertical-align: top;">EP, A1, 0131640 (GENERAL FOODS CORP.) 23 January 1985 see claims 1-4; page 24, example 11 <div style="text-align: center;">-----</div></td> <td style="vertical-align: top; text-align: center;">1,12,13</td> </tr> </tbody> </table>			Category ¹⁰	Citation of Document, ¹¹ with indication, where appropriate, of the relevant passages ¹²	Relevant to Claim No. ¹³	A	EP, A1, 0103479 (TATE & LYLE PUBLIC LTD CO.) 21 March 1984 see page 4, lines 6-16; pages 23,24, example 10 <div style="text-align: center;">--</div>	1,12,13	A	EP, A1, 0131640 (GENERAL FOODS CORP.) 23 January 1985 see claims 1-4; page 24, example 11 <div style="text-align: center;">-----</div>	1,12,13
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A	EP, A1, 0131640 (GENERAL FOODS CORP.) 23 January 1985 see claims 1-4; page 24, example 11 <div style="text-align: center;">-----</div>	1,12,13									
<div style="display: flex; justify-content: space-between; font-size: x-small;"> <div style="width: 45%;"> <p>¹⁰ * Special categories of cited documents:</p> <p>"A" document defining the general state of the art which is not considered to be of particular relevance</p> <p>"E" earlier document but published on or after the international filing date</p> <p>"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)</p> <p>"O" document referring to an oral disclosure, use, exhibition or other means</p> <p>"P" document published prior to the international filing date but later than the priority date claimed</p> </div> <div style="width: 45%;"> <p>"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention</p> <p>"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step</p> <p>"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.</p> <p>"A" document member of the same patent family</p> </div> </div>											
IV. CERTIFICATION <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none; vertical-align: top;"> <div style="border: 1px solid black; padding: 2px; font-size: x-small;">Date of the Actual Completion of the International Search</div> <div style="text-align: center; margin-top: 5px;">29th December 1988</div> </td> <td style="width: 50%; border: none; vertical-align: top;"> <div style="border: 1px solid black; padding: 2px; font-size: x-small;">Date of Mailing of this International Search Report</div> <div style="text-align: center; margin-top: 5px;">25 JAN 1989</div> </td> </tr> <tr> <td style="border: none; vertical-align: top;"> <div style="border: 1px solid black; padding: 2px; font-size: x-small;">International Searching Authority</div> <div style="text-align: center; margin-top: 5px;">EUROPEAN PATENT OFFICE</div> </td> <td style="border: none; vertical-align: top;"> <div style="border: 1px solid black; padding: 2px; font-size: x-small;">Signature of Authorized Officer</div> <div style="text-align: center; margin-top: 5px;"> P.C.G. VAN DER PUTTEN </div> </td> </tr> </table>			<div style="border: 1px solid black; padding: 2px; font-size: x-small;">Date of the Actual Completion of the International Search</div> <div style="text-align: center; margin-top: 5px;">29th December 1988</div>	<div style="border: 1px solid black; padding: 2px; font-size: x-small;">Date of Mailing of this International Search Report</div> <div style="text-align: center; margin-top: 5px;">25 JAN 1989</div>	<div style="border: 1px solid black; padding: 2px; font-size: x-small;">International Searching Authority</div> <div style="text-align: center; margin-top: 5px;">EUROPEAN PATENT OFFICE</div>	<div style="border: 1px solid black; padding: 2px; font-size: x-small;">Signature of Authorized Officer</div> <div style="text-align: center; margin-top: 5px;"> P.C.G. VAN DER PUTTEN </div>					
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**ANNEX TO THE INTERNATIONAL SEARCH REPORT
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